

# MENU

TU-SA 6PM-10PM/ SA-SU 12AM-3PM

## FINGERFOOD

- Sourdough bread & yoghurt butter 4,5  
Freshly baked, 36 hours of dough resting time from demeter wheat and rye
- Lacaun sheep skewers, chili powder & elderberry capers 9  
Grilled skewers of Lacaun sheep from Kapellenhof
- Panisses & fermented chili ketchup 9  
Baked chickpea slices with homemade chili ketchup

## COLD STARTERS

- King oyster mushrooms, salt lemon, marjoram & radish 16  
Confit and steamed king oyster mushrooms, thinly sliced
- Beef tartare, miso mayo, pickled egg yolk & panko 19  
Hand-cut tartare from Vogelsberger beef
- Flamed char, pointed peppers, hot peppers & coarse mustard 19  
Skin-seared fillet of brook char from Fischzucht Wetterfeld

## HOT STARTERS

- Jerusalem artichoke soup, porcini mushrooms & apple chutney 15  
Fresh roasted porcini mushrooms & dumplings
- Mussels, XO sauce, chawanmushi & crustacean foam 17  
Mussels from the North Sea from Frisch gefischt
- Grilled bone marrow, waffle, mirabelle plum & tarragon 15  
+ 15 preparation time; Bone marrow from pasture-raised "Vogelsberg" ox

## MAIN COURSE

- Fried eggplant, kimchi, zucchini slices & vervaine 24  
steamed & fried grafitti eggplant & homemade kimchi
- Semolinagnocchi, safransauce, chantarelles & tomato oil 25  
Homemade Semolinagnocchis
- Duck from Bauer Mann, pumpkin & bay leaf sauce 36  
Breast and leg of free-range duck from Bauer Mann
- Grilled mackerel, muscat grapes, potatoes & sumac 33  
A whole boneless mackerel from a gillnet fishery in the North Sea